


★ Breakfast ★

Breakfast PLATES

All natural, pastured eggs from local farms

BREAKFAST BURRITO - \$

In a flour tortilla with your choice of ham, sausage, bacon or roasted veggies,  with 2 scrambled eggs, home fries, salsa, cheddar and avocado

BISCUIT & SAUSAGE GRAVY - \$

Scratch-made buttermilk biscuit smothered with house made sausage gravy * Add chorizo gravy \$

BASIC BREAKFAST* - \$ (GF option)

Two eggs any style, grits or home fries, choice of meat and bread

BUILD YOUR OWN OMELET

2 eggs - \$ * 3 eggs - \$

With 3 of the following:

Ham * Bacon * Sausage * Duck sausage (\$)

Roasted Potatoes * Bell Pepper * Mushrooms

Fresh or Roasted Tomato * Red Onion

Asparagus * Roasted Veggies * Caramelized Onions

Cheddar * Swiss * Provolone * Goat Cheese

Each additional ingredient past three, add \$

GRIT BOWL

JUST GRITS - \$

8oz of grits served in a large bowl

CHEESE CHOICES: Add \$

Yellow cheddar, smoked cheddar, swiss, provolone, feta, goat, brie, vegan cheese

Add PROTEIN OPTIONS :

- \$ - One Egg
- \$ - Two eggs
- \$ - Bacon, sausage, country or city ham
- \$ - Andouille sausage, smoked salmon, chicken
- \$ - Duck sausage
- \$ - Duck Bacon

Add MORE TOPPINGS :

- \$ - Fresh tomato, bell pepper, grilled red or white onions, sauteed mushrooms
- \$ - Avocado, caramelized onions, roasted tomato, arugula, sprouts
- \$ - Sauteed spinach, roasted veggies, asparagus
- \$ - Portabella mushrooms

SANDWICHES OPTIONS

CROISSANT

Two eggs & cheese - \$
Meat, egg & cheese - \$


ENGLISH MUFFIN

One egg & cheese - \$
Meat, egg & cheese - \$

BISCUIT

One egg & cheese - \$
One breakfast meat - \$
Meat, egg & cheese - \$

TOAST

(Sourdough, Rye, Multigrain or Gluten-Free) 

Two eggs & cheese - \$
Meat, egg & cheese - \$

Breakfast SIDES OPTIONS


Locally made jam available by request.


Toast - \$


Gluten free toast - \$

Buttermilk biscuit - \$

Butter croissant - \$


English muffin - \$ 


Grits - \$ 


Home fries - \$ 

Sautéed spinach - \$ 


One pastured egg - \$ 

*Two pastured eggs - \$ 


*Three pastured eggs - \$ 


Side of gravy - \$ 


3 slices of bacon - \$ 

Local sausage patty - \$ 

Black Forest ham - \$ 

Duck Sausage - \$ 

Country ham - \$ 

Duck bacon - \$ 

* Meat and eggs cooked to order. * Please be advised: Consuming raw or under-cooked meat, seafood, shell fish or eggs may increase your risk of food borne illness.





Lunch



SALADS

MIXED GREEN SALAD -

\$ Sm | \$ Lg

Locally grown mixed greens, cucumbers, tomatoes, red onion and balsamic vinaigrette

CHICKEN AVOCADO SALAD - \$

Grilled chicken breast, sliced avocado, smoked cheddar, tomato, red onion, cucumber, over mixed greens with lemon herb dressing

FISH DU JOUR SALAD* - \$

Goat cheese, tomato, cucumber and red onion over mixed greens with balsamic vinaigrette and your choice of pan-seared or blackened fish du jour

STEAK SALAD - \$

4oz steak cooked to order served with sauteed red onions, fresh apple, blue cheese crumbles, cucumbers, over mixed greens with house-made ranch dressing

CAESAR SALAD - \$ Sm | \$ Lg

Romaine lettuce, parmesan, lemon herb dressing with crostinis

DUCK CONFIT SALAD - \$

Duck fat-poached house-cured duck leg, English Stilton blue cheese, organic apple, candied walnuts, over mixed greens with house balsamic vinaigrette

DUCK SALAD - \$

Pan-seared duck breast, goat cheese, dried berries, grilled red onion, cucumber, tomato, over mixed greens with balsamic vinaigrette

Check our SPECIALS BOARD for 
 daily soups, salads and sandwiches!

Lunch SIDES

House Chili 
Cup - \$
Bowl - \$

Potato Salad - \$
House Anise Slaw - \$
Duck Fat Home Fries - \$
Home Fries - \$

Vegetable Sides - \$  
Brussel sprouts, green beans, broccoli, sauteed spinach, asparagus, roasted veggies, braised seasonal greens
(Based on availability)

KID'S MENU

GRILLED CHEESE - \$

Panini grilled cheddar cheese on your choice of bread

KID'S HOT DOG - \$

All-beef hot dog with choice of condiments
Add chili for \$

HUNK OF PIZZA - \$


One quarter of a 12" pizza with your choice of up to three toppings, GF pizza crust add \$1

KID'S VEGGIE PLATE - \$

Your choice of two healthy vegetable sides

HOUSE-MADE DIPPING SAUCES

Lemon garlic aioli
BBQ, Ranch

 Gluten Free bread, add \$

CLASSIC PB&J - \$

Organic peanut butter, your choice of locally made jelly on your choice of bread

KID'S HAMBURGER* - \$

3 oz beef patty with your choice of traditional toppings and condiments
Add cheese for \$

KID'S PASTA BOWL - \$

Choose from either penne pasta or linguine, with cheese sauce (mac and cheese), marinara, pesto or parmesan

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A La Carte Sandwiches



Add avocado \$

/ Add Bacon \$

/ Gluten Free bread add \$



VEGETARIAN

AVOCADOMATER - \$



Tomato, avocado, sprouts, cream cheese, mayo, cucumber, provolone on multigrain

HUMMUS WRAP - \$



Bell pepper, onion, cucumber, tomato, romaine lettuce and hummus in a flour tortilla

PIMENTO CHEESE - \$



House-made sharp cheddar pimento cheese on sourdough toast
(add Black Forest ham \$)

TEMPEH REUBEN - \$



House-smoked tempeh, thousand island dressing, sauerkraut, Swiss on rye

EGGPLANT PARM SUB - \$



House-fried eggplant in parmesan breading topped with a sauteed bell pepper and onion marinara & provolone on a hoagie roll

ROASTED VEGGIE SANDWICH - \$



Roasted tomatoes, squash, zucchini, bell peppers, onions, spinach, olive tapenade and goat cheese on multigrain

PORTABELLA WRAP - \$



Roasted portabellas, provolone, caramelized onion, romaine lettuce, lemon garlic aioli in a flour tortilla

SMOKEY CHEDDAR PESTO - \$



Grafton smoked cheddar and basil pesto melted together on sourdough



Check our
SPECIALS BOARD for daily
soups, salads and sandwiches!



PORK

BEER BRAISED PORK CARNITAS - \$

House-braised pork, sauteed bell peppers and onions, chipotle mayo, smoked cheddar in a flour tortilla

CUBAN - \$

Thin sliced smoked pork loin, Black Forest ham, Swiss cheese, thick cut pickles, buttery mustard on flatbread

THE ITALIAN - \$

Salami, ham, prosciutto, provolone, tomato, lettuce, banana peppers, red onion, balsamic vinaigrette on flatbread

BARBECUE - \$

Smoked chopped pork barbecue with slaw on our signature English muffin

PORK LOIN SANDWICH - \$

Pork loin, arugula, roasted red peppers, goat cheese & lemon garlic aioli on olive rosemary bread

B.L.T - \$

Uncured hickory smoked bacon, lettuce, tomato and mayo on sourdough

COCONUT MILK PORK SHOULDER - \$

House-braised pastured pork shoulder, lemon garlic aioli, fresh basil, rice wine marinated cucumbers, Manchego cheese on flatbread

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POULTRY

CHICKEN SALAD - \$

House-made chicken salad with juicy chicken, lettuce, tomato on a croissant

FRIED CHICKEN - \$

House-fried chicken, mayo, pickles and Swiss on flatbread

GRILLED CHICKEN - \$

Sliced grilled chicken, Swiss cheese, lettuce, tomato, cucumber and lemon garlic aioli on flatbread

TURKEY CLUB - \$

Smoked turkey, bacon, cheddar, Dijon mustard, mayo, lettuce and tomato on sourdough

TURKEY AVOCADO - \$

Smoked turkey, avocado, lettuce, tomato and mayo on multigrain.

TURKEY REUBEN - \$

Smoked turkey, Swiss cheese, thousand island dressing and sauerkraut on rye

DUCK BACON TURKEY CLUB - \$

Smoked turkey, house-smoked duck bacon, mayo, lettuce and tomato on sourdough

SEAFOOD

CRAB CAKE SANDWICH - \$

House-made crabcake, lemon garlic aioli, lettuce, tomato, red onion on a signature English muffin

LEMON DILL CURED GRAVLOX - \$

Cured salmon on an open faced English muffin with cream cheese, tomato, red onion and capers

FISH DU JOUR* - \$

Pan-seared or blackened fish du jour, lemon garlic aioli, lettuce, tomato, red onion, capers on croissant

FISH TACOS* - \$ each / 3 for \$



Pan-seared or blackened fish du jour with lemon garlic aioli, lettuce, tomato and avocado in a corn tortilla
3 same-type tacos for \$

BEEF

RARE ROAST BEEF - \$

House-made grass-fed roast beef with mayo, lettuce, tomato, pickle, red onion, banana peppers and provolone on sourdough

BEEF BRISKET - \$

Tomato red wine house braised grass-fed beef brisket, mayo, bacon, provolone on flatbread

HOT DOG - \$

All-beef hot dog with choice of condiments.
Add chili \$ - or -
All The Way \$ (slaw, mustard, onions, chili)

REUBEN - \$

Corned beef brisket, sauerkraut, thousand island dressing and Swiss cheese on rye

RIBEYE STEAK & CHEESE - \$

Thin sliced ribeye, provolone, sauteed mushrooms and onions, mayo on flatbread

RIBEYE WRAP - \$

Thin sliced ribeye, provolone, sauteed mushrooms, onion, spinach and chipotle mayo in a flour tortilla

BEEF SHORT RIB - \$

House-braised grass-fed beef short rib, lemon garlic aioli, Swiss cheese, caramelized onions and roasted tomatoes on flatbread

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Burgers



Signature Burgers

THE BIG MAX* - \$

1/3 lb beef patty, thousand island, pickles, cheddar, lettuce, tomato and onion on a brioche bun

THE VLADIMIR* - \$



1/3 lb Amaroo Farms duck fat infused emu patty, arugula, sharp cheddar, horseradish mayo and house-pickled veggies on a signature English muffin

DUCK JAM BURGER* - \$



1/3 lb beef patty, blueberry ketchup, Black Diamond cheddar, lemon garlic aioli, mixed greens and house-smoked duck bacon on a brioche bun

THE FARMHOUSE* - \$

1/3 lb beef patty, mayo, Dijon mustard, mango chutney, lettuce, aged reserve cheddar on a brioche bun

THE LAMB BURGER* - \$

1/4 lb lamb patty, house-made ranch, feta cheese, lettuce, tomato and red onion on a signature English muffin

THE BISON BURGER* - \$

1/3 lb bison patty, mayo, house-made bacon jam, Cotswold chive cheddar, and arugula on a signature English muffin

APPLEWOOD BACON BLUE CHEESE* - \$

1/3 lb beef patty, BBQ sauce, blue cheese, applewood bacon, mixed greens on a brioche bun

THE DELUXE* - \$

1/3 lb beef patty, olive tapenade, mayo, lettuce, tomato, red onion, cheddar on a brioche bun

THE RICO* - \$

1/3 lb beef patty, tomato, avocado, red onions, roasted poblano pepper, cheddar, topped with an egg any style on brioche

THE VEGGIE BURGER* - \$



House-made vegetarian burger patty, chipotle mayo, lettuce, tomato, red onion on a brioche bun

THE GOAT BURGER* - \$

1/4 lb goat patty, olive tapenade, Manchego cheese, lemon garlic aioli, mixed greens & roasted tomato on signature English muffin

★ All of the beef is 100% grass fed with regenerative agriculture practices from Braeburn farm. ★
★ Lamb, goat, bison, and emu are all local pastured. ★

Build Your Own Burger* - \$



TRADITIONAL SAUCES

Ketchup
Mayo
Vegan mayo
Yellow mustard
Dijon mustard

PREMIUM SAUCES - add \$

Horseradish mayo
Lemon garlic aioli
Honey mustard
Barbecue sauce
Thousand Island
Blueberry Ketchup
House made Ranch

TRADITIONAL TOPPINGS

Tomato
Lettuce
Pickles
Red onions
Banana peppers
Jalapeno peppers
Mixed greens

CHEESES - add \$

Vegan cheese
Cheddar
Cotswold
Provolone
Swiss
Manchego sheep
Aged reserve cheddar
Blue (English Stilton)

Signature TOPPINGS - add \$

Avocado Brie
Bacon Feta
Mango chutney
Chili (\$)
Bacon jam (\$)
Duck bacon (\$)
Portabella mushrooms (\$)

PREMIUM TOPPINGS - add \$

Olive tapenade
Roasted tomatoes
Caramelized onions
Sauteed mushrooms

Don't want a bun?

Have any burger in a bowl !*

We can put any burger set over your choice of:

Mixed Greens - add \$

White Rice - add \$

Home Fries - \$

Duck Fat Home Fries - add \$



*Meat and eggs cooked to order. * Please be advised: Consuming raw or undercooked meat, seafood, shell fish or eggs may increase your risk of food borne illness.



Pizza



Build Your Own Pizza

Want a side of
house-made
Ranch Dressing?  \$  !

WHOLE PIZZA - \$

Twelve inch pizza with your choice of
up to three traditional toppings
\$ each additional topping

HUNK OF PIZZA FOR ONE - \$

One quarter of a 12" pie with
up to three toppings

Whole GLUTEN FREE pizza- \$



Hunk of GLUTEN FREE pizza - \$



Toppings

TRADITIONAL TOPPINGS

Pepperoni
Italian sausage
Ground beef
Ham
Black olives
Red onion
White onion
Fresh tomatoes
Bell pepper
Mushroom
Banana pepper
Jalapeno peppers

PREMIUM TOPPINGS - add \$

Blue cheese
Goat cheese
Feta
Roasted tomatoes (\$)
Roasted veggies (\$)
Portabella mushrooms (\$)
Caramelized onions
Pineapple
Spinach

Signature TOPPINGS - add \$

Marinated Artichokes
Anchovies
Chicken (\$)
Bacon (\$)
Duck bacon (\$)
Prosciutto (\$)

Sauces - add \$

Pesto
Barbecue sauce
House-made white sauce
Olive oil and garlic

Signature Pizzas

THE SAXY WHITE - \$



Creamy house-made white sauce, mozzarella,
artichokes, prosciutto, roasted tomatoes

ROASTED TOMATO BASIL & GOAT CHEESE - \$



Roasted tomato, basil and goat cheese
with red sauce and mozzarella

THE SCHMANCY - \$



Creamy pesto sauce, fresh tomato, fresh
and shredded mozzarella, red onion, bacon



BARBECUE CHICKEN - \$

Grilled chicken, mozzarella and red onions
on a savory house-made barbecue sauce



Weekend BRUNCH



 Gluten Free bread add \$ 

BRISKFAST* -

Braised grass-fed brisket with tomato au jus, eggs any style, home fries and toast

WHAT THE FLATBREAD?* -

Uncured bacon, lettuce, tomato and mayo with over easy egg on flatbread

SHRIMP AND GRITS* -

The classic southern dish, with bacon, mushrooms, scallions and spice served over grits with cheddar cheese

HASH DU JOUR* -

Sautéed bell peppers, onions & meat over home fries, topped with two local eggs any style and served with toast

CHORIZO BISCUITS & GRAVY* -

Scratch-made biscuits smothered with a house-made chorizo sausage gravy, topped with two local pastured eggs any style

EGGS PARMA* -

Two local pastured eggs stacked on a signature English muffin with prosciutto & fresh mozzarella cheese and topped with a tomato cream sauce *contains pine nuts

EGGS CATALAN* -

Two local pastured eggs on top of sourdough toast and raw milk Manchego cheese covered with an artichoke and pancetta (Italian bacon) cream sauce

CREAMY APPLEWOOD BACON SUCCOTASH* -

Roasted potatoes, garbanzo beans, corn, onion and applewood bacon finished in a cream sauce topped with two eggs any style, served with toast